

# FARBERWARE®

## SPECIAL SELECT



### USE & CARE INSTRUCTIONS

10 SPEED BLENDER

FSB100

# IMPORTANT SAFEGUARDS

When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

## READ ALL INSTRUCTIONS BEFORE USING.

1. To protect against risk of electrical shock, do not submerge the Motor Housing, cord or plug in water or other liquids.
2. Close supervision is necessary when any appliance is used by or near children.
3. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
4. Avoid contact with moving parts.
5. Do not operate this appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped, or damaged in any manner. Call Consumer Service.
6. The use of attachments, including canning jars, not recommended or sold by the manufacturer may cause a risk of injury to persons.
7. Do not use outdoors.
8. Do not let the cord hang over the edge of table or counter or touch hot surfaces, including the stove.
9. Keep hands, hair, clothing, as well as utensils out of Blending Jar while blending to reduce the risk of severe injury to persons or damage to the Blender. A scraper may be used, but must be used only when the Blender is not running.
10. Blades are sharp. Handle carefully.
11. To reduce the risk of injury, never place Blade Assembly on Base without Blending Jar properly attached and in place.
12. Always operate Blender with Cover in place.
13. When blending hot liquids, remove Measuring Cup from the two-piece Cover.

## SAVE THESE INSTRUCTIONS

**This product is for household use only.**

## ADDITIONAL IMPORTANT SAFEGUARDS

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately press **OFF** Button and unplug the cord. Do not use or attempt to repair the malfunctioning appliance! Do not use the Blending Jar if cracked or chipped.

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**

## POLARIZED PLUG

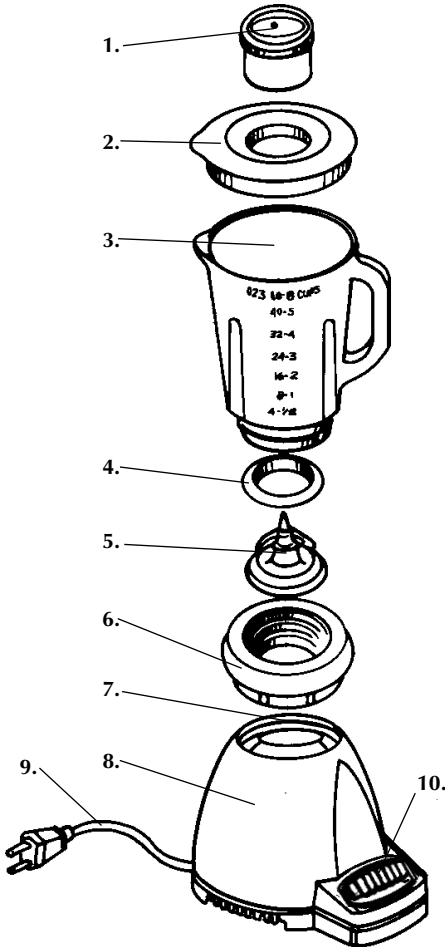
This appliance has a **polarized plug** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## PLASTICIZER WARNING

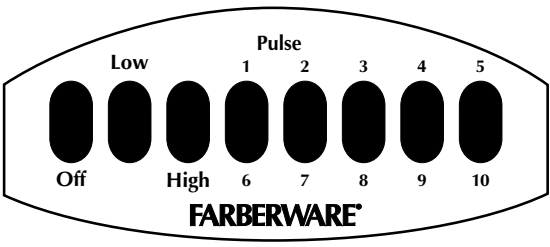
**CAUTION:** To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the counter top or table top.

**Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.**

# GETTING TO KNOW YOUR **FARBERWARE®** FSB100 10 SPEED BLENDER



- 1. Measuring Cup (P/N 70632)
- 2. Cover (P/N 70633)
- 3. Blending Jar (P/N 70634)
- 4. Rubber Seal Ring (P/N 70380)
- 5. Stainless Steel Blade Assembly (P/N 70381)
- 6. Collar (P/N 70382)
- 7. Safety Switch
- 8. Motor Housing
- 9. Power Cord
- 10. 10 Speed Control Panel



## CAUTIONS BEFORE USING

1. Use this product with rated voltage AC outlet only.
2. Be sure to unplug the AC cord when Blender is not being used.

## SAFETY SYSTEM

This appliance has a Safety System which disables the Motor if the Blending Jar is not (or is improperly) seated in the Motor Housing. If the Blending Jar is not seated properly, the Blender will not turn on, or will turn off if it is already on. This System is intended for safety reasons only. **DO NOT** use this Safety System to turn the Blender on and off.

## BEFORE USING FOR THE FIRST TIME

Wash Blending Jar, Measuring Cup, Cover, and Blades with warm, soapy water. Rinse and dry thoroughly.

***CAUTION: To protect against risk of electrical shock, do not put Motor Housing in water or other liquid.***

# BLENDER OPERATING INSTRUCTIONS

1. Place Motor Housing on a dry level surface.
2. Be sure **OFF** Button is depressed. Plug the cord into an AC wall outlet.
3. Place completely assembled Blender (Blending Jar, Rubber Seal Ring, Blade Assembly and Collar) on Motor Housing.

***NOTE: For blending hot ingredients, remove Measuring Cup to allow for heat expansion before blending. Place a small rag or paper towel over opening to prevent hot liquids from splashing out.***

***CAUTION: To prevent the risk of burns, do not use your hand to cover opening!***

4. Add ingredients to Blending Jar as directed by your recipe.
5. Place Cover with Measuring Cup on Blending Jar. Remember to always hold Cover in place during processing.
6. Select the desired Speed Control.
7. Press either **HIGH** or **LOW** Control Button. The **LOW** Button produces speeds printed above the Buttons (Speeds 1-5). The **HIGH** Button produces speeds printed below the Buttons (Speeds 6-10).
8. Speeds with **LOW** printed above the Buttons will process ingredients as long as you press the Button and will stop processing when the Button is released.
9. For continuous processing, press any Speed Button that does not have **LOW** above it. To stop processing, press the **OFF** Button.
10. ***CAUTION: Keep hands and utensils out of the Blending Jar while blending to prevent the possibilities of severe injury to persons or damage to the unit. A spatula may be used but must only be used when the unit is not running.***

# HINTS AND TIPS

## GENERAL

- Add ingredients to Blending Jar a little at a time to ensure proper blending and to prevent overflow. Never fill Blending Jar more than 3/4 full; the action of the Blades will cause the ingredients to rise in the Blending Jar. Make large recipes in several batches.
- Unless the recipe states differently, pour liquid ingredients into Blending Jar before solid ingredients. The liquid will help the processing go faster and at a lower speed.
- **Always add 1 cup of liquid before processing ice.**
- Blend for 5 to 30 seconds, not minutes, and check consistency. Continue blending until desired consistency is reached. Over-blending will result in a loose consistency.

***NOTE: Always operate Blender with Cover in place.***

- Do not remove Blending Jar from the Motor Housing when the Motor is running.
- Keep hands and utensils out of Blending Jar while processing to prevent the possibility of severe personal injury and/or damage to the Blender. A spatula may be used, but must only be used when the Blender is not running.

## SOLIDS

- Thick mixtures require special attention during processing. Periodically press the **OFF** Button and scrape mixture off sides of Blending Jar and onto the Blades. Replace Cover and continue processing. Select a higher speed if processing becomes sluggish.
- With the Measuring Cup removed, add solids and ice a little at a time through the hole in the Blending Jar Cover. Always cut solid foods such as vegetables and cheese into small chunks before placing in the Blending Jar.

## HOT INGREDIENTS

- To prevent excessive heat expansion, remove Measuring Cup from Cover before adding hot ingredients. Add hot foods slowly (to a maximum of 2 cups) through the Cover's hole.

***NOTE: For blending hot ingredients, remove Measuring Cup to allow for heat expansion before blending. Place a small rag or paper towel over opening to prevent hot liquids from splashing out.***

***CAUTION: To prevent the risk of burns, do not use your hand to cover opening!***

# CARE AND CLEANING

***NOTE: Do not immerse Motor Housing in water.***

1. First remove the plug from the wall socket and disassemble Blending Jar parts and wash in warm, soapy water; remove Measuring Cup from Cover before washing, wash separately. Rinse all parts and wipe dry.
2. For complete cleaning, remove Gasket from Blade Assembly, wash in warm, soapy water.
3. Wipe cord with warm, sudsy cloth, then wipe clean with a damp cloth. Dry with a soft cloth.

***NOTE: Always correctly assemble clean Blender Parts before storing on the Motor Housing. Severe injury can result if Blender is accidentally turned on when not properly assembled.***



# RECIPES

## ***Fruit Smoothie***

1 cup sliced fresh or thawed frozen strawberries  
1 large ripe banana, peeled and broken into chunks  
2 scoops (1 cup) vanilla or strawberry ice cream or  
strawberry sorbet  
1/2 cup milk

Combine all ingredients in Blending Jar. Cover and blend at **HIGH Speed (10)** until smooth. Pour into frosted mugs or glasses.

Makes 2 to 3 servings.

## ***Creamy Raspberry Smoothie***

1 cup fresh or thawed frozen raspberries  
2 scoops (1 cup) vanilla frozen yogurt or ice cream  
1/2 cup milk  
1 teaspoon vanilla extract

Combine all ingredients in Blending Jar. Cover and blend at **HIGH Speed (10)** until smooth. Pour into frosted mugs or glasses.

Makes 2 servings.

## ***Tropical Shake***

1 large ripe banana, peeled and broken into chunks  
1 can (8 ounces) crushed pineapple in juice, undrained  
2 scoops (1 cup) mango or papaya sorbet  
1/4 cup lemonade, limeade or orange juice  
Lime slices (optional)

Combine the first four ingredients in Blending Jar. Cover and blend at **HIGH Speed (10)** until smooth. Pour into frosted mugs or glasses. Garnish with lime slices, if desired.

Makes 2 servings.

## RECIPES *(Continued)*

### ***Cranberry-Orange Cooler***

3/4 cup orange juice  
1/2 cup frozen cranberry cocktail concentrate, not thawed  
4 large ice cubes, cracked into chunks or  
1/2 cup mini ice cubes

Combine all ingredients in Blending Jar. Cover and blend at **HIGH Speed (10)** until smooth. Pour into frosted mugs or glasses.

Makes 2 to 3 servings.

### ***Butternut Squash Bisque***

2 tablespoons butter or margarine  
1 large onion, chopped  
1 small butternut squash, about 1-1/4 pounds  
1 can (13-3/4 ounces) chicken broth  
1/2 cup half and half, milk or additional chicken broth  
1/2 teaspoon salt  
1/4 teaspoon nutmeg  
1/8 teaspoon cayenne pepper

Melt butter in a medium saucepan over medium heat. Add onion; cook 5 minutes, stirring occasionally. Peel squash. Using a large knife, cut squash crosswise into 1/2 inch slices, discarding seeds and membrane. Cut slices into 1/2-inch pieces. Add to saucepan with broth; bring to a boil. Cover and simmer 20 to 25 minutes or until squash is very tender.

Transfer half of mixture to Blending Jar. Remove inner Measuring Cup from Blender Cover to allow steam to escape. Cover and process at **HIGH Speed (6)** until mixture is puréed. Return to saucepan. Repeat with remaining squash mixture. Add half and half, salt, nutmeg and cayenne pepper to squash mixture in saucepan; heat through.

Makes 4 servings, about 5 cups soup.

## RECIPES *(Continued)*

### ***Cream of Broccoli Soup***

- 1 pound fresh broccoli
- 1 can (13-3/4 ounces) chicken broth
- 3/4 cup half and half or cream
- 1/2 cup finely chopped ham (optional)
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 cup shredded Cheddar cheese
- 1/2 cup garlic croutons (optional)

Chop broccoli florets; thinly slice stems. Combine broccoli and broth in a medium saucepan. Bring to a boil; reduce heat. Cover and simmer 10 to 12 minutes or until broccoli is tender. Transfer to Blending Jar. Remove inner Measuring Cup from Blender Cover to allow steam to escape. Cover and process at **HIGH** Speed **(8)** until mixture is puréed. Return to saucepan; add half and half, ham, salt and pepper. Heat through, stirring frequently. Ladle into mixing bowls; top with cheese and serve with croutons.

Makes 4 servings, about 4 cups soup.

# FARBERWARE®

## ONE-YEAR LIMITED WARRANTY

This FARBERWARE® product warranty extends to the original consumer purchaser of the product.

**Warranty Duration:** This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

**Warranty Coverage:** This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by FARBERWARE®, or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Warranty Disclaimers:** This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for FARBERWARE® any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract. Some states do not allow the exclusion or limitations of implied warranties or consequential damages, so the above limitations or exclusions may not apply to you.

FARBERWARE® is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

**Legal Remedies:** This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable unit (at FARBERWARE®'s option) when the product is returned to the FARBERWARE® facility listed below. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

### Service and Repair

If service is required, you should first call toll-free 1-888-881-8101 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE**. Please refer to Model FSB100 when you call.

**In-Warranty Service** for a product covered under the warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Call for return authorization.

**Out-of-Warranty Service:** There will be charges rendered for repairs made to the product after the expiration of the aforesaid one (1) year warranty period, after purchaser is advised appropriately. Include \$8.00 (U.S.) for return shipping and handling.

FARBERWARE® cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your unit: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; **a copy of your sales receipt or other proof of purchase to determine warranty status.** C.O.D. shipments cannot be accepted.

Return the appliance to: ATTN: Repair Department, FARBERWARE®  
708 South Missouri Street, Macon, MO 63552

Any questions or comments can be directed to Salton, Inc. at the above address or by calling or E-Mailing the following:

TOLL FREE: 1-888-881-8101, Mon. - Fri., 7:30 a.m. - 6:00 p.m. CST

E-mail: farberware-electric@saltonusa.com

Please refer to Model FSB100 when you call, write or E-Mail.

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